



UNION BLUFF

HOTEL & MEETING HOUSE

Thank you for considering the Union Bluff Meeting House for your upcoming Shower! We will be happy to work with you to ensure all your needs are met. Included in the following pages are our menu offerings, site information, and general policies. Please read through this information carefully, and should you have any questions, please feel free to contact us.

Policies

Room Rental Fee: A room rental fee applies for all events and covers a 4 hour time frame; please inquire with our Event Coordinator for your needs. The Grand Ballroom accommodates up to 250 guests; the Breakwater Room accommodates up to 100 guests; the Edgemere Room accommodates up to 60 guests; the Gathering Room accommodates up to 10 guests; the Surfbreaker Room accommodates up to 12 guests and the Nottingham Room accommodates up to 30 guests.

Deposits: The first payment amount is due upon signing of a contract. A major credit card is required to be on file for any additional charges that may be incurred. All deposits are non-refundable. Dates are not guaranteed until a signed contract with a payment is received.

Food and Beverage Minimums: There may be a food and beverage minimum for the event; please inquire with our Event Coordinator. Outside food and beverage items are not permitted with the exception of certain vendor

Additional Requirements: Any event ending past 9pm may require the booking of all eight rooms above the ballroom, based on availability. A final guest count is due 10 days prior to the event date and needs to include any vendor meal. Final charges are based on the final guest count or the number of guests served, whichever is greater. All menus will be assessed with a surcharge for guests counts of 30 or less, unless otherwise specified.

Cancellations: Any cancellations must be made 3 months prior to avoid full payment. All deposits are non-refundable.

Pricing: All charges carry a 7% administrative fee, all taxable items carry an 8% Maine State Sales Tax, and all food and beverage items carry a 13% gratuity charge. All menu items are subject to change due to market costs and availability.

Décor: You are welcome to bring in any décor that is completely removable without damage to the facility or property. All décor must comply with safety codes established by the Town of York. All items brought in must be removed by the end of the event; any additional labor required for cleaning and/or removal will carry an additional fee.

Parking: From mid May to mid October, any guest attending an event at the Meeting House must park in town metered parking spots. Valet service for on-site parking is available at an additional charge.

Hotel Rooms: Hotel rooms may be blocked in advance for your guests. All hotel rooms are subject to the policies of the Union Bluff Hotel.

All Inclusive Shower Packages

Packages include the room rental for four hours, wireless internet access, standard audio/visual equipment, taxes and gratuities. Requires a minimum of 30 guests; not available in the Nottingham Room

Tea Party Package

Choice of three Finger Sandwiches:

Tuna Fish Salad / Egg Salad / Tarragon Chicken Salad

Pesto, Tomato, and Mozzarella / Ham and Gruyere Croissant / Spinach and Feta Pastry

Cucumber, Alfalfa Sprouts and Cream Cheese / Smoked Salmon with Lemon Dill Cream Cheese on Rye

Choice of Three Desserts:

Scones with Assorted Jams / Chocolate Covered Strawberries / Assorted Petit Fours

Mini Fruit Tarts / Shortbread Thumbprints / Creampuffs / Biscotti / Assorted Truffles

\$54 per person

Deli Buffet Package

Tossed House Salad / Sliced Roast Beef, Ham, Turkey and Salami with selection of Cheese / Accoutrements

Pasta Salad / Cole Slaw / Assorted Cookies and Brownies

\$52 per person

Wrap Buffet Package

Potato Salad / House Made Potato Chips / Iceberg Salad

Cranberry Cashew Chicken Salad / Roast Beef with Caramelized Onions, Horseradish and Cheddar Cheese

Alfalfa Sprouts with Boursin Asparagus, Roasted Peppers and Cucumber Noodle / Assorted Cheesecake

\$55 per person

All Inclusive Shower Packages

Brunch Buffet Package

Assorted Pastries and Jams / Coffee Cake / Assorted Muffins
Spinach Salad / Yogurt Parfaits / Quiche OR Strata / Pineapple Glaze Ham
French Toast Bake / Coffee, Tea & Assorted Juices

\$60 per person

Afternoon Greeting Package

House Salad

One Entrée:

(for a choice of two entrees, add \$2 pp)

Korean Kalbi Short Rib

Pork Tenderloin with Apple Chutney

Chicken Marsala

New England Crumb Topped Haddock

Pasta Primavera

Coffee and Tea

Dessert Bar of Cookies and Brownies

\$68 per person

Hors D'oeuvre Displays

All Displays serve 50 people

Fresh Fruit Display \$170

Vegetable Crudité \$150

Domestic Cheese and Crackers \$170

New England Cheese and Crackers \$195

Imported Cheese and Crackers \$210

Tapas Sampler \$200

Served with Pita bread, crostini and tortilla chips; choice of 3:

Spinach & Artichoke Dip / Crab Dip / Buffalo Chicken Dip / Bacon & Cheddar Dip

Roasted Red Pepper Hummus / Bruschetta

Dessert Displays

Prices are per person

Cheesecake Bar of Lemon, Chocolate and Plain Cheesecake served with toppings Bar \$10

Cookie and Brownie Bar \$8

Assorted Mini Desserts of chocolate Truffles, cupcakes, mini cheesecakes, cream puffs,
chocolate covered strawberries and blueberry tarts \$9

Beverage Bars

Prices are per person for a 4 hour event

Mimosa Bar \$38

Champagne, fruit juices of Orange, Grapefruit, Pineapple and Mango with garnished of Strawberries, Lemon slices, Lime Slices, Orange Slices, Raspberries and Peach slices

Bloody Mary Bar \$40

Bloody Mary with Vodka and Tomato Juice with Vodka accompanied by garnishes of celery, carrot sticks, sliced lime, sliced lemon, olives, bacon, hot sauce, salt, pepper, celery powder, minced garlic, horseradish and Worcestershire sauce

Sangria Bar \$34

Peach Sangria, Citrus Sangria and Berry Sangria

Beverage Service

A la carte pricing

House Liquor \$11

Call Liquor \$12

Premium Liquor \$13 & up

Domestic Bottled Beer \$6

Specialty Bottled Beer \$7.50

MicroBrew \$9

House Wine \$10

Soda \$2.50